

Hungarian Mushroom Soup

This creamy Hungarian mushroom soup has lots of flavor and is easy to make. It's primarily a mushroom soup but derives a lot of its flavor from other ingredients. My family loves soup and this is one of their favorites.

Ingredients

- 4 tablespoons unsalted butter
- 2 cups chopped onions
- 1 pound fresh mushrooms, sliced
- 2 cups chicken broth
- 1 tablespoon soy sauce
- 1 tablespoon paprika
- 2 teaspoons dried dill weed
- 1 cup milk
- 3 tablespoons all-purpose flour
- ½ cup sour cream
- ¼ cup chopped fresh parsley
- 2 teaspoons lemon juice
- 1 teaspoon salt
- Ground black pepper to taste



Directions

Step 1:

- Gather the ingredients.

Step 2:

- Melt butter in a large pot over medium heat. Add onions; cook and stir until softened, about 5 minutes. Add mushrooms and sauté for 5 more minutes. Stir in broth, soy sauce, paprika, and dill; reduce heat to low, cover, and simmer for 15 minutes.

Step 3:

- Whisk milk and flour together in a separate bowl; stir into soup until blended. Cover and simmer for 15 more minutes, stirring occasionally.

Step 4:

- Add sour cream, parsley, lemon juice, salt, and ground black pepper; stir over low heat until warmed through, about 3 to 5 minutes. Serve immediately.